STEAM

A GREAT INVESTMENT IN FOOD QUALITY!

Steam is one of the most efficient means of heat transfer available to the foodservice industry, providing an economical solution to any application, large or small. Steam cooking also reduces loss of nutrients while increasing flavor and moisture. Blodgett is pleased to offer a complete line of quality steam equipment to meet all of your needs.

CONVECTION STEAMERS

Blodgett Pressureless Convection Steamers provide efficient, consistent results and high volume productivity, all built with the rugged durability and quality you have come to expect from Blodgett.

- FASTER COOK TIMES – the powerful internal blower increases steam velocity and provides instant steam from the "ready" mode, saving you time and money
- NO FLAVOR TRANSFER – a free venting drain eliminates flavor transfer between products, so your rice pilaf does not taste like broccoli
- EVEN COOKING – ample space between the pans for better air circulation and even cooking throughout the cavity
- HANDS FREE DOOR DESIGN – an elbow works just fine when holding a heavy pan with both hands
- EASY TO CLEAN & MAINTAIN – our large drain port better resists lime scale build-up. When it does occur, the deliming system lets you know. Then simply initiate the auto-clean deliming feature from a touch pad.

3E-SBF Boilerfree Steamer

BOILER FREE STEAMERS

- Warranty: 1 year parts and labor
- Designed to save you money through decreased utility costs
- Two great models to choose from: connectionless and boilerfree with plumbing connections
- Not available for general export use

Blodgett SBF Connectionless Steamers are the most economical and efficient solution for operations that lack water or drain lines. The Blodgett 3 and 6 pan connectionless steamers are versatile enough for bulk steaming applications. **Less Water Consumption and Increased Productivity** – The large reservoir means the steamer can be replenished less often. In fact, there's a 30% time savings between refilling a Blodgett reservoir than the competition.

Savings and Rebates – All Blodgett SBF units are ENERGY STAR® qualified and may be eligible for energy rebates. Contact your local utility for information.

SBF Electric Connectionless Boiler Free Steamer

Model	Description	Approx. Shipping Wt Lbs/KG (Cube FT)	List Price
3E-SBF	3 pan electric table top connectionless steamer (6.8 KW)	205/93 (18.3)	$11,320
(2)3E-SBF	Two 3 pan electric table top connectionless steamers (13.6 KW) on a stand	516/234 (72.6)	$25,470
6E-SBF	6 pan electric table top connectionless steamer (9 kW)	250/113 (24.8)	$14,060
(2)6E-SBF	Two 6 pan electric table top connectionless steamers (18 KW) on a stand	606/275 (85.6)	$30,920

The SBC has a single point water connection that feeds a steam injection system - water is injected onto the heat exchanger or elements, the resulting steam is distributed in the steam chamber by the fan wheel. The system includes an automatic fill and drain feature.

SBC Electric and Gas BoilerFree Steamer with Plumbing Connections

Model	Description	Approx. Shipping Wt Lbs/KG (Cube FT)	List Price
3E-SBC	3 pan electric table top boiler free convection steamer (9 KW)	220/100 (18.3)	$10,750
(2)3E-SBC	Two 3 pan electric table top convection steamers on a stand (18 kW)	485/220 (81.3)	$24,410
5E-SBC	5 pan electric table top boiler free convection steamer (12 kW)	275/125 (24.8)	$14,200
(2)5E-SBC	Two 5 pan electric table top convection steamers on a stand (24kW)	533/242 (81.3)	$31,210
10E-SBC	10 pan electric boiler free convection steamer on stand (21kW)	469/213 (35.5)	$30,760
3G-SBC	3 pan gas table top boiler free convection steamer (54,000 BTU)	240/109 (18.3)	$13,120
(2)3G-SBC	Two 3 pan gas table top boiler free convection steamers (108,000 BTU) on a stand	486/220 (81.3)	$29,060
5G-SBC	5 pan gas table top boiler free convection steamer (62,000 BTU)	272/124 (24.8)	$17,270
(2)5G-SBC	Two 5 pan gas table top boiler free convection steamers (124,000 BTU) on a stand	555/252 (81.3)	$35,080
10G-SBC	Two 5 pan pan gas boiler free convection steamer on a stand (100,000 BTU). One gas and electric connection.	452/206 (47)	$31,530

6E-SC Steamer

STEAMERS WITH INTERNAL STEAM GENERATOR

- Warranty: 1 year parts and labor
- The powerful internal blower increases steam velocity for faster cook times
- A free venting drain eliminates flavor transfer
- Featuring a two-probe warning system for deliming, auto-clean deliming from a touch pad
- Large drain port to better resist lime and scale build-up
- Split water line
- Twin, independent steam generators on cabinet based models
- Instant steam from the "ready" mode
- Not available for general export use

SN Electric & Gas Countertop Steamers with Atmospheric Steam Generator

Model	Description	Approx. Shipping Wt Lbs/KG (Cube FT)	List Price
3E-SN	3 pan electric table top convection steamer (8 kW)	175/79 (18.3)	$9,830
(2)3E-SN	Two 3 pan electric table top convection steamers on a stand (16 kW)	390/177 (25.5)	$20,370
5E-SN	5 pan electric table top convection steamer (15.5 kW)	210/95 (18.3)	$14,350
(2)5E-SN	Two 5 pan electric table top convection steamers on a stand (31 kW)	488/221 (81.3)	$29,760
5G-SN	5 pan gas counter convection steamer (62,000 BTU)	288/131 (24.8)	$17,975
(2)5G-SN	Two 5 pan gas conter convection steamers (124,000 BTU) on a stand	600/272 (81.3)	$31,540

SC Electric & Gas Cabinet Base Steamers with Atmospheric Steam Generator

Model	Description	Approx. Shipping Wt Lbs/KG (Cube FT)	List Price
6E-SC	Two compartment electric convection steamer comprised of two 3 pan compartments (18 kW total) on a 24" cabinet base	430/195 (81.3)	$26,650
6G-SC	Two compartment gas convection steamer comprised of two 3 pan compartments (90,000 BTU total)	530/240 (81.3)	$29,245

What size steamer is right for you?

Blodgett steamers are perfect for vegetables, rice, pasta, fish, shellfish, poultry, hard boiled eggs, ribs and much more.

Meals per Hour	Suggested Steamer Size
Less than 200	3 or 5 pan steamer
200-400	6 pan steamer
400-800	10+ pan steamer

6G-SB Steamer

BOILER BASED STEAMERS

- Warranty: 1 year parts and labor
- CSD-1 compliant
- The powerful internal blower increases steam velocity for faster cook times
- A free venting drain eliminates flavor transfer
- Featuring a two-probe warning system for deliming and auto-clean deliming from a touch pad
- Large drain port to better resist lime and scale build-up
- Split water line
- Instant steam from the "ready" mode
- Not available for general export use

SB Electric & Gas Boiler Based Steamer

Model	Description	Approx. Shipping Wt Lbs/KG (Cube FT)	List Price
6E-SB	Two compartment convection steamer comprised of two 3 pan steamer compartments on a 24" electric boiler base (24 kW)	550/250 (81.3)	$33,120
10E-SB	Two compartment convection steamer comprised of two 5 pan steamer compartments on a 24" electric boiler base (24 kW)	630/286 (81.3)	$35,740
6G-SB	Two compartment convection steamer comprised of two 3 pan steamer compartments on a 24" gas boiler base (200,000 BTU)	710/332 (81.3)	$34,080
10G-SB	Two compartment convection steamer comprised of two 5 pan steamer compartments on a 24" gas boiler base (200,000 BTU) with steam take off	790/359 (81.3)	$37,080

Refer to Boiler Sizing Guide on page page 55 for powering additional pieces.

6DS-SC Steamer

DIRECT STEAM STEAMERS

- Warranty: 1 year parts and labor
- All stainless steel construction with two independent steamer chambers, each with powerful blower to circulate steam within cavity
- Individual 60 minute timer with constant steam setting
- Not available for general export use

Convection Steamer Mounted on 24" Cabinet Base Operating on Direct Steam

Model	Description	Approx. Shipping Wt Lbs/KG (Cube FT)	List Price
6DS-SC	Two compartment convection steamer comprised of two 3 pan compartments on a 24" cabinet base	410/186 (81.3)	$26,675
10DS-SC	Two compartment convection steamer comprised of two 5 pan compartments on a 24" cabinet base	490/223 (81.3)	$28,530

STEAMER SPECIFICATIONS

	Pan Capacity				Input	Dimensions (")
	1"	2.5"	4"	6"		
Boiler Free Steamers						
3E-SBF	6	3	2	1	6.58 kW	30.1d x 21.8w x 23.9h
(2)3E-SBF	12	6	4	2	13.6 kW	30.1d x 25.5w x 58.95h
6E-SBF	12	6	4	2	9 kW	30.1d x 21.8w x 33.7h
(2)6E-SBF	24	12	8	4	18 kW	30.1d x 25.5w x 68.69h
3E-SBC	6	3	2	1	9 kW	29.9d x 21.8w x 21.1h
(2)3E-SBC	12	6	4	2	18 kW	32.8d x 21.8w x 61.1h
5E-SBC	10	5	3	2	12 kW	29.9d x 21.8w x 27.6h
(2)5E-SBC	20	10	6	4	24 kW	32.8d x 21.8w x 64.7h
10E-SBC	20	10	6	4	21 kW	34.3 x 30.6w x 58.6h
3G-SBC	6	3	2	1	54,000 BTU	32d x 21.8w x 21h
(2)3G-SBC	12	6	4	2	108,000 BTU	32.8d x 21.8w x 63.1h
5G-SBC	10	5	3	2	62,000 BTU	32.8d x 21.8w x 27.6h
(2)5G-SBC	20	10	6	4	124,000 BTU	32.8d x 21.8w x 66.6h
10G-SBC	20	10	6	4	100,000 BTU	45.3d x 30.6w x 58.6h
Models with Internal Atmospheric Steam Generators						
3E-SN	6	3	2	1	8 kW	30.7d x 21.6w x 16h
5E-SN	10	5	3	2	15.5 kW	30.7d x 21.6w x 22.5h
(2)5E-SN	20	10	6	4	31 kW	33.4d x 21.6w x 64.4h
5G-SN	10	5	3	2	62,000 BTU	33.3d x 21.6w x 28.4h
(2)5G-SN	20	10	6	4	124,000 BTU	37d x 21.6w x 71.4h
6E-SC	12	6	4	2	18 kW	35.2d x 21.6w x 59.1h
6G-SC	12	6	4	2	90,000 BTU	35.2d x 21.6w x 59.1h
Boiler Based Models						
6E-SB	12	6	4	2	24, 36 or 48 kW	34.1d x 24.1w x 58.7h
10E-SB	20	10	6	4	24, 36 or 48 kW	34.1d x 24.1w x 73h
6G-SB	12	6	4	2	200,000 BTU	34.19d x 24.13w x 57.19h
10G-SB	20	10	6	4	200,000 BTU	34.19d x 24.1w x 73h
Direct Steam Models						
6DS-SC	12	6	4	2	direct steam	34.25d x 24.13w x 58.75h
10DS-SC	20	10	6	4	direct steam	34.25d x 24.13w x 73h

STEAMER OPTIONS & ACCESSORIES

LEGS, FEET, CASTERS & STANDS	List Price
4" legs (set of 4) for table top models	$450
Caster kit (includes 2 locking, 2 non-locking casters and restraint cable)	$715
Flanged foot kit (set of 4)	$620
Single flanged foot	$155
Stand, single with bullet feet for 3E-SBF or 6E-SBF	$2,470
Single stand for 3 and 5 pan steamers for SBC and SN models	$2,240
Pan rack kit for single stand	$1,235

BOILER BASED OPTIONS	
Interconnect Piping, 12'	$420
Interconnect Piping, 6'	$360
36 KW boiler base with steam take off for electric models	$3,460
48 KW boiler base with steam take off for electric models	$4,540

STEAMER OPTIONS & ACCESSORIES

	LIST PRICE
ELECTRICAL OPTIONS	
480 volt, 3 phase (per cavity)	$1,010
480 V, 3 phase - cord & plug included for SBF	$1,020
EXTERIOR OPTIONS	
Heat shield (single)	$1,240
Heat shield (double)	$1,510
SBF OPTIONS	
SBF Auto fill & drain (factory install only)	$2,590
SBF Drain kit	$275
Water grate (for container heat up)	$480
MISC	
Gas quick disconnect w/restraint, ½"	$1,510
Single water connector	$200
Prison package (includes tamperproof screws, control panel cover with hasp)	$3,020
WATER TREATMENT	
Terry SM2 for use with steamer with internal boiler	$1,260
Everpure EV9797-21 for use with steamer with internal boiler	$1,020
MRS-225 for use with boilerless combi oven *(must purchase DEV311571 below)*	$2,520
DEV311571 water storage tank for use with MRS-225 *(Note the tank is approximately 4' tall)*	$1,150

Use one water treatment system per oven cavity

WATER TREATMENT & FILTRATION

Water quality plays a significant role in the reliability and longevity of any equipment where water is heated. Good quality water feed is the responsibility of the owner. Water quality must be within the following general guidelines:

- Total dissolved solids: Less than 100 PPM
- Total alkalinity: Less than 80-120 PPM
- Chlorides: Less than 1.5 PPM
- pH Factor: 7.0 - 8.0

SM2 - Terry's SM2 system has shown success in reducing lime scale build up in equipment with an internal boiler. This system, when combined with a sediment and chlorine filter will reduce the amount of lime scale build up and other issues related to poor water quality. Must be connected to cold water only. For further advice and support please contact Terry directly at 800-557-3449.

EV9797-21 - Boiler Based or Steam Generator based equipment - Everpure's Kleensteam II Single System. A total system delivering high quality filtered water with scale inhibition and deliming capabilities. New dual cartridge design provides enhanced performance for low or high flow capacity steamers and flexibility for expanding to meet future needs. Easy deliming with ScaleKleen. Long lasting SS-10 cartridge is more effective in higher alkalinty/hardness/TDS/temperature installations. For further advice and support please contact Everpure directly at 800-323-7873.

MRS-225/DEV311571 - Everpure's Reverse Osmosis System (RO) with Storage Tank provides the best protection against water related issues in boilerless Combi Ovens. Testing your water and working with a water expert to ensure the system is installed and maintained is vital to the longevity of your boilerless combi and RO System. Tank measures 44" tall with 16" diameter. For further advice and support please contact Everpure directly at 800-323-7873.

STEAM KETTLES

I have a range and lots of stock pots, why do I need a steam kettle?

Quite simply, a Blodgett steam kettle will make you money, by saving energy, labor and increasing your production.

- EFFICIENT – Steam jacketed kettles have 1-2 times more heat transfer surface area than the same size stock pot, which means faster heat-up and cook times and increased production. Faster cook times mean less energy used and lower utility bills.
- SAVES LABOR – A single chef can prepare large batches of your signature soups and other popular menu specialties in a Blodgett steam jacketed kettle. With their even heating and precise temperature control, there is less need for constant "pot watching" and frequent stirring.
- EFFICIENTLY HEATS THE PRODUCT, NOT THE KITCHEN – Blodgett kettles are designed to keep the heat in the kettle and not at the exterior surface.
- EASY TO CLEAN – High buff polish is not just for the beauty of its luster, the polished surface is smoother and cleans more easily for improved overall kitchen sanitation. After a few years of service, competing kettles often have food stains adhered to their rougher outer surface while a Blodgett kettle is easy to clean forever.

10E-KTT Kettle

10E-KTC Kettle

COUNTERTOP TILTING KETTLES

- Warranty: 1 year parts and labor
- Available in easy tilt handle or right side crank tilt models provide easy and precise one hand tilting even when the kettle is full
- 2/3 jacketed kettles
- Gas, electric and direct steam models
- Self contained steam source provides temperature from 150°F to 295°F on gas and electric models
- 50 PSI maximum for gas and electric model
- 55 PSI maximum for direct steam models
- Not available for general export use

DS KTT Electric, Gas and Direct Steam Counter Top Tilting Kettle w/Easy Tilt Handle

Model	Description	Approx. Shipping Wt Lbs/KG (Cube FT)	List Price
6E-KTT	6 gallon (23 liter) electric table top tilting kettle	120/55 (18.2)	$9,265
10E-KTT	10 gallon (38 liter) electric table top tilting kettle	190/86 (18.2)	$11,190
12E-KTT	12 gallon (45 liter) electric table top tilting kettle	195/89 (18.2)	$11,690
6G-KTT	6 gallon (23 liter) gas table top tilting kettle - 31,000 BTU	220/100 (26.1)	$15,935
10G-KTT	10 gallon (38 liter) gas table top tilting kettle - 52,000 BTU	240/109 (26.1)	$17,280
12G-KTT	12 gallon (45 liter) gas table top tilting kettle - 52,000 BTU	245/111 (26.1)	$19,370
6DS-KTT	6 gallon (23 liter) direct steam table top tilting kettle *(does not include steam control valve on the handle)*	55/25 (4.2)	$6,245
10DS-KTT	10 gallon (38 liter) direct steam table top tilting kettle *(with support arm mounted steam control valve)*	110/50 (26.1)	$8,855
12DS-KTT	12 gallon (45 liter) direct steam table top tilting kettle	115/52 (26.1)	$9,700

KTC ElectricCounter Top Tilting Kettle with Right Side Crank Tilt

Model	Description	Approx. Shipping Wt Lbs/KG (Cube FT)	List Price
6E-KTC	6 gallon (23 liter) electric table top kettle with gear box tilt	120/55 (18.2)	$11,610
10E-KTC	10 gallon (38 liter) electric table top kettle with gear box tilt	190/86 (18.2)	$12,010
12E-KTC	12 gallon (45 liter) electric table top kettle with gear box tilt	195/89 (18.2)	$12,520

20E-KLT Kettle

FLOOR MODEL TILTING KETTLES

- Warranty: 1 year parts and labor
- Smooth operating, self locking tilt mechanism
- Gas, electric and direct steam models
- Self contained steam source provides temperature from 150°F to 295°F on gas and electric models
- 50 PSI maximum for gas and electric model
- 25 PSI maximum for direct steam models
- Gas and electric models feature a heavy-duty stainless steel combination kettle support tilt trunnion on an enclosed base
- Direct steam models feature a trunnion mounted to stainless steel yoke stand with tubular leg supports. Self locking gear tilt mechanism and rotary steam mounted to right kettle support arm (Pedestal base also available)
- Not available for general export use

KLT Electric, Gas and Direct Steam 2/3 Jacketed Kettles with Manual Tilt

Model	Description	Approx. Shipping Wt Lbs/KG (Cube FT)	List Price
20E-KLT	20 gallon (76 liter) electric tilting kettle	490/222 (55.6)	$28,765
40E-KLT	40 gallon (151 liter) electric tilting kettle	590/268 (76.4)	$30,400
60E-KLT	60 gallon (227 liter) electric tilting kettle	645/293 (76.4)	$35,805
20G-KLT	20 gallon (76 liter) 72,000 BTU gas tilting kettle	530/240 (54.6)	$37,200
40G-KLT	40 gallon (151 liter) 100,000 BTU gas tilting kettle	640/290 (76.4)	$39,320
60G-KLT	60 gallon (227 liter) 50,000 BTU gas tilting kettle	770/349 (82.2)	$47,540
20DS-KLT	20 gallon (76 liter) direct steam tilting kettle	235/107 (54.6)	$14,600
40DS-KLT	40 gallon (151 liter) direct steam tilting kettle	275/125 (76.4)	$15,475
60DS-KLT	60 gallon (227 liter) direct steam tilting kettle	309/140 (76.4)	$18,495
80DS-KLT	80 gallon (303 liter) direct steam tilting kettle	440/200 (82.2)	$21,575

S-KLT Electric and Gas Fully Jacketed Short Height Kettles with Manual Tilt

Model	Description	Approx. Shipping Wt Lbs/KG (Cube FT)	List Price
40ES-KLT	40 gallon (151 liter) short height electric tilting kettle	590/268 (38.5)	$36,710
40GS-KLT	40 gallon (151 liter) 150,000 BTU short height gas tilting kettle	645/293 (47.3)	$45,430

DS-KPT Direct Steam 2/3 Jacketed Kettle with Pedestal Base and Manual Tilt

Model	Description	Approx. Shipping Wt Lbs/KG (Cube FT)	List Price
20DS-KPT	20 gallon (76 liter) direct steam kettle on pedestal base	235/107 (54.6)	$14,270
40DS-KPT	40 gallon (151 liter) kettle	275/125 (76.4)	$15,475
60DS-KPT	60 gallon (227 liter) kettle	309/140 (76.4)	$19,250

40G-KLS Kettle

STATIONARY KETTLES

- Warranty: 1 year parts and labor
- Gas, electric and direct steam models
- Self contained steam source provides temperature from 150°F to 295°F on gas and electric models
- 50 PSI maximum for electric models
- 30 PSI maximum for gas models
- 25 PSI maximum for direct steam models
- 2" sanitary drawoff
- 1/4" strainer
- One piece hinged cover on 20 and 40 gallon kettles
- One piece spring assist cover on 60, 80 and 100 gallon kettles
- Direct steam models are mounted to tubular leg supports (Pedestal base also available)
- Not available for general export use

KLS Electric, Gas and Direct Steam 2/3 Jacketed Stationary Kettles

Model	Description	Approx. Shipping Wt Lbs/KG (Cube FT)	List Price
20E-KLS	20 gallon (76 liter)- 12 kW electric stationary kettle	410/186 (54.6)	$21,190
40E-KLS	40 gallon (151 liter) - 24 kW electric stationary kettle	548/249 (76.4)	$21,565
60E-KLS	60 gallon (227 liter) - 36kW electric stationary kettle	640/290 (76.4)	$27,460
80E-KLS	80 gallon (303 liter) - 36kW electric stationary kettle	860/390 (82.8)	$34,415
20G-KLS	20 gallon (76 liter) - 85,000 BTU gas stationary kettle	468/212 (54.6)	$23,290
40G-KLS	40 gallon (151 liter) - 100,000 BTU gas stationary kettle	620/281 (76.4)	$26,360
60G-KLS	60 gallon (227 liter) - 145,000 BTU gas stationary kettle	885/401 (76.4)	$32,540
80G-KLS	80 gallon (227 liter) - 145,000 BTU gas stationary kettle	1067/484 (111)	$38,240
100G-KLS	100 gallon (378 liter) - 145,000 BTU gas stationary kettle	1135/515 (111)	$42,555
20DS-KLS	20 gallon (76 liter) direct steam stationary kettle	170/77 (54.6)	$12,905
40DS-KLS	40 gallon (151 liter) direct steam stationary kettle	220/100 (73.5)	$13,170
60DS-KLS	60 gallon (227 liter) direct steam stationary kettle	235/107 (76.4)	$15,640
80DS-KLS	80 gallon (303 liter) direct steam stationary kettle	252/115 (76.4)	$18,800

S-KLS Gas Fully Jacketed Short Height Stationary Kettle

Model	Description	Approx. Shipping Wt Lbs/KG (Cube FT)	List Price
40GS-KLS	40 gallon (151 liter) - 100,000 BTU gas stationary kettle	620/282 (47.8)	$26,330

DS-KPS Direct Steam 2/3 Jacketed Stationary Kettle with Pedestal Base

Model	Description	Approx. Shipping Wt Lbs/KG (Cube FT)	List Price
20DS-KPS	20 gallon (76 liter) direct steam kettle	179/81 (54.6)	$12,150
40DS-KPS	40 gallon (151 liter) kettle with hinged cover	220/100 (54.6)	$14,030

Blodgett offers a variety of bases for the Direct Steam kettles, from tables and cabinets to boiler bases, that can provide steam to both the kettle and additional equipment.

Electric and Gas Boiler Base Cabinets

Stainless steel cabinet with internal gas or electric boiler, auto blowdown, electronic ignition on all gas boilers, CSD-1 compliant, split water line, and four 6" bullet feet for leveling. One year warranty. Not available for export.

Model	Description	Approx. Shipping Wt Lbs/KG (Cube FT)	List Price
24E-CB24	24" cabinet with 24 kW electric boiler	425/193 (54.6)	$18,985
36E-CB24	24" cabinet with 36 kW electric boiler	425/193 (54.6)	$22,990
48E-CB24	24" cabinet with 48 kW electric boiler	425/193 (54.6)	$24,035
200G-CB24	24" cabinet with 200,000 BTU gas boiler	540/246 (81.3)	$16,445

Consult factory for pricing on mounting equipment on boiler base cabinets. 36" and 48" wide boiler cabinets available contact factory. Not available for export.

Refer to the boiler sizing guide on page "Steam boiler sizing guide" on page 82 for powering equipment.

Combination Kettle/Steamer on Electric and Gas Boiler Base Cabinets

Model	Description	Approx. Shipping Wt Lbs/KG (Cube FT)	List Price
6E-6K-SB(36)	6 pan electric steamer with 6DS-KTT kettle on 36" electric boiler cabinet	675/307 (81.3)	$48,950
6E-6K-SB(42)	6 pan electric steamer with 6DS-KTT kettle on 42" electric boiler cabinet	850/386 (76.4)	$58,440
6G-6K-SB(36)	6 pan gas steamer with 6DS-KTT kettle on 36" gas boiler cabinet	805/366 (81.3)	$49,980
6G-6K-SB(42)	6 pan gas steamer with 6DS-KTT kettle on 42" gas boiler cabinet	875/398 (76.4)	$59,480

Specify kettle to right or left on 42" boiler cabinet. Not available for export.

Direct Steam and Electric Manual Tilt Kettles on Kettle Tables

Table is 304 stainless steel, 55 PSI and includes steam trap, mixing faucet, and slide out dump tray. Not available for export.

Model	Description	Approx. Shipping Wt Lbs/KG (Cube FT)	List Price
KT-6DS-KTT	6DS-KTT direct steam kettle on 20" wide table	205/93 (7.2)	$22,075
KT-10DS-KTT	10DS-KTT direct steam kettle on 30" wide table	240/109 (13.0)	$25,075
KT-12DS-KTT	12DS-KTT direct steam kettle on 30" wide table	245/111 (13.0)	$25,165
KT-(2)6DS-KTT	Two 6DS-KTT direct steam kettles on 40" wide table	285/129 (17.4)	$29,550
KT-(3)6DS-KTT	Three 6DS-KTT direct steam kettles on 63" wide table	405/184 (54.7)	$40,710
KT-6-10-DS-KTT	6DS-KTT and 10DS-KTT direct steam kettles on 48" wide table	346/157 (20.8)	$33,325
KT-6-12-DS-KTT	6DS-KTT and 12DS-KTT direct steam kettles on 48" wide table	351/159 (20.8)	$33,420
KT-(2)6E-KTT	Two 6E-KTT electric kettle on 60" wide table	650/295 (54.7)	$34,120

Direct Steam Manual Tilt Kettles on Cabinet Bases

Cabinet is 304 stainless steel and 55 PSI. Not available for export.

Model	Description	Approx. Shipping Wt Lbs/KG (Cube FT)	List Price
KC-(2)6DS-KTT	Two 6DS-KTT kettles on 36" wide cabinet	235/107 (76.4)	$30,980
KC-(3)6DS-KTT	Three 6DS-KTT kettles on 54" wide cabinet	460/209 (81.3)	$42,200

STEAM BOILER SIZING GUIDE

Use this guide when calculating the correct size boiler you will need to power direct steam equipment.

- **1 Boiler Horsepower (BHP) = Approximately 33,475 BTU**
- **1 Boiler Horsepower (BHP) = Approximately 10 kW**
- **1 Boiler Horsepower (BHP) = Approximately 34.5 LBS./Hour of steam**

Actual steam output depends upon boiler efficiency.

As a general rule:

- Blodgett Convection Steamers - require 34.5 LBS./hour of steam at start-up and operation, or each steamer requires approximately 3/4 BHP per compartment
- Blodgett Steam Kettles - require approximately 1 BHP per 20 gallons to operate at medium heat. Example - 40 Gals = 2 BHP

STEAM FLOW RATE OF BLODGETT STEAM BOILERS		
Energy Input	**Steam Output Lbs/Hour**	**Boiler Horsepower**
200,000 BTU	111	3.7
24 kW	68	2.2
36 kW	104	3.5
48 kW	141	4.7

STEAM FLOW RATE REQUIREMENTS OF BLODGETT DIRECT STEAM KETTLES (15 PSI AT THE KETTLE)							
Capacity		**Fast Cook**		**Medium Cook**		**Stock Kettle**	
Gallons	*Litre*	*LBS/HR*	*KGS/HR*	*LBS/HR*	*KGS/HR*	*LBS/HR*	*KGS/HR*
6	23	11	5	9	4	6	3
10	38	22	10	18	8	11	5
20	76	44	20	35	16	22	10
30	114	66	30	53	24	33	15
40	152	88	40	70	32	44	20
60	227	132	60	105	48	66	30
80	303	176	80	140	64	88	40
100	379	220	100	175	80	110	50

SIZING EXAMPLE

Quantity (1) 40 Gallon Direct Steam Kettle (Cooking on medium heat)	70 LBS./HR
Quantity (1) 6-Pan Convection Steamer (25.9 LBS./HR x 2 Compartments)	52 LBS./HR
Total Requirement:	**122 LBS./HR**

122/34.5 LBS./HR = 3.54 BHP - select boiler accordingly

What size kettle is right for you?

Blodgett offers steam kettles in many sizes, however, you may prefer using multiple kettles to reach your total capacity.

Meals per Hour	Suggested Kettle Size
100-250	20 gallon
251-350	30 gallon
351-500	40 gallon
501-750	60 gallon
751-1,000	80 gallon

KETTLE SPECIFICATIONS

	Model	Gallons	Input	Max PSI	Dimensions (")
COUNTER TOP KETTLES	6E-KTT	6	6.3 or 8.4 kW	50	20.8d x 24w x 24.6h
	10E-KTT	10	10.8, 12 or 14.4 kW	50	22.4d x 28w x 25.1h
	12E-KTT	12	12 kW	50	22.4 x 28w x 27.3h
	6E-KTC	6	6.3 or 8.4 kW	50	20.8d x 24w x 24.6h
	10E-KTC	10	10.8, 12 or 14.4 kW	50	22.4d x 28w x 25.1h
	12E-KTC	12	10.8, 12 or 14.4 kW	50	22.4d x 28w x 27.3h
	6G-KTT	6	31,000 BTU	50	30.4d x 24w x 25.4h
	10G-KTT	10	52,000 BTU	50	32d x 28w x 29.5h
	12G-KTT	12	52,000 BTU	50	32d x 28w x 29.5h
	6DS-KTT	6	direct steam	55	15.3d x 14.9w x 21.1h
	10DS-KTT	10	direct steam	55	19.8d x 26.8w x 31h
	12DS-KTT	12	direct steam	55	19.8d x 26.8w x 33.5h
TILTING FLOOR KETTLES	20E-KLT	20	10.8, 12 or 14.4 kW	50	30.8d x 35w x 39.4h
	40E-KLT	40	21 or 24 kW	50	34.5 x 47w x 40.4h
	60E-KLT	60	21 or 24 kW	50	36.4d x 47w x 44.1h
	40ES-KLT	40	21 kW	50	36.4d x 47w x 38.9h
	20G-KLT	20	72,000 BTU	50	37.3d x 35w x 39.4h
	40G-KLT	40	100,000 BTU	50	36.1d x 47w x 43.1h
	60G-KLT	60	150,000 BTU	50	43.1d x 47w x 46.3h
	40GS-KLT	40	150,000 BTU	50	43.8d x 46w x 40.6h
	20DS-KLT	20	direct steam	25	28.9d x 36.3w x 36h
	40DS-KLT	40	direct steam	25	34.5d x 43w x 36h
	60DS-KLT	60	direct steam	25	38.3d x 47w x 44h
	80DS-KLT	80	direct steam	25	39.3d x 49w x 48h
	20DS-KPT	20	direct steam	25	23d x 36.3w x 36h
	40DS-KPT	40	direct steam	25	30d x 43w x 38.5h
	60DS-KPT	60	direct steam	25	34d x 47w x 43h
STATIONARY FLOOR KETTLES	20E-KLS	20	12 kW	50	39.8d x 32.1w x 37h
	40E-KLS	40	24 kW	50	49.8d x 38.1w x 37h
	60E-KLS	60	36 kW	50	48.8d x 42.1w x 40h
	80E-KLS	80	36 kW	50	50.8d x 44.1w x 44h
	100E-KLS	100	36 kW	50	50.8d x 44.1w x 50h
	20G-KLS	20	85,000 BTU	30	50.8d x 39.5w x 40h
	40G-KLS	40	100,000 BTU	30	56.3d x 43.3w x 41h
	60G-KLS	60	145,000 BTU	30	58.3d x 46.3w x 48.9h
	80G-KLS	80	145,000 BTU	30	61.3d x 48w x 56.5h
	100G-KLS	100	145,000 BTU	30	61.3d x 48w x 62.5h
	40GS-KLS	40	115,000 BTU	30	50.3d x 43.3w x 38h
	20DS-KLS	20	direct steam	25	27.5d x 24w x 36h
	40DS-KLS	40	direct steam	25	33d x 30w x 36h
	60DS-KLS	60	direct steam	25	37d x 34w x 39h
	80DS-KLS	80	direct steam	25	38d x 36w x 43h
	100DS-KLS	100	direct steam	25	47d x 53w x 53h
	20DS-KPS	20	direct steam	25	26.23 x 22w x 36h
	40DS-KPS	40	direct steam	25	31.8d x 28w x 36h

KETTLE OPTIONS & ACCESSORIES

LIST PRICE

ETCHED MARKINGS & MEASURING STRIPS	Tabletop Kettles	Floor Kettles
Etched marking in 1 gallon increments	$825	—
Etched marking in 4 liter increments	$825	—
Etched marking in 5 gallon increments	—	$825
Etched marking in 20 liter increments	—	$825
Contoured measuring strips	$440	$500

BASKETS & PAN CARRIERS	Tabletop Kettles	Floor Kettles
Single basket insert for 6 gallon electric or gas kettles	$735	—
Single basket insert for 6 gallon direct steam kettles	$735	—
Single basket insert for all 10 & 12 gallon kettles	$965	—
Tri-basket insert	—	$4,290
Nylon mesh basket liner	$155	$160
Retaining ring for basket insert	$155	$160
Pan carrier for tilting kettles	—	$1,040

COVERS	Tabletop Kettles	Floor Kettles
Lift off cover for 6 gallon direct steam tilting kettle	$545	—
Lift off cover for 6 gallon electric and gas tilting kettles	$650	—
Lift off cover for 10 & 12 gallon electric and gas kettles	$805	—
Lift off cover for tilting floor kettles	—	$1,500
Lid holder for 6, 10 & 12 gallon electric and gas kettles	$200	—
Hinged cover for tilting floor kettles	—	$2,590
Power aid hinged cover kit for tilting floor kettles	—	$3,130

PANTRY FAUCETS	Tabletop Kettles	Floor Kettles
Single pantry faucet with swing spout	$610	$610
Double pantry faucet with swing spout	$805	$805
Single pantry faucet with 48" spray hose	$1,835	$1,835
Single pantry faucet with 60" spray hose	$1,940	$1,940
Double pantry faucet with 48" spray hose	$1,940	$1,940
Double pantry faucet with 60" spray hose	$2,165	$2,165

STEAM PRESSURE REGULATORS (for direct steam kettles)	Tabletop Kettles	Floor Kettles
1/2" pressure regulating valve	$845	$845
3/4" pressure regulating valve	$1,380	$1,380
1" pressure regulating valve	$1,630	$1,630

PRISON PACKAGES	Tabletop Kettles	Floor Kettles
Prison package - stationary kettles (see description below)	$975	$3,240
Prison package - tilting kettles (see description below)	—	$1,880
Hinged prison package cover kit	—	$2,590
Power aid prison package cover kit	—	$2,920

Stationary Kettle Prison Package *- includes protective cover and metal welded handle on tangent draw off, tamperproof screws, welded hinge on kettle cover.*

Tilting Kettle Prison Package *- includes protective cover and metal welded handle.*

KETTLE OPTIONS & ACCESSORIES

LIST PRICE

TANGENT DRAW OFFS, STRAINERS & BRUSHES	Tabletop Kettles	Floor Kettles
2" tangent draw off for tilting floor kettles	—	$2,590
3" tangent draw off upgrade for stationary floor kettles	—	$2,280
1/4" perforated disk strainer for 2" tangent draw off	—	$440
1/4" perforated disk strainer for 3" tangent draw off	—	$480
1/8" perforated disk strainer for 2" tangent draw off	—	$440
1/8" perforated disk strainer for 3" tangent draw off	—	$480
Solid disk strainer for 2" tangent draw off	—	$575
Solid disk strainer for 3" tangent draw off	—	$620
Lip strainer for 6 gallon kettles	$755	—
Lip strainer for 10 & 12 gallon kettles	$920	—
Lip strainer for 20 gallon kettles	—	$2,055
Lip strainer for 40 gallon kettles	—	$2,260
Lip strainer for 60 gallon kettles	—	$2,700
2" draw kettle brush kit (includes kettle & valve brush and paddle)	—	$370
3" draw kettle brush kit (includes kettle & valve brush and paddle)	—	$370

STEAM TRAP ASSEMBLIES (globe valve, steam trap & maintenance valve for direct steam kettles)	Tabletop Kettles	Floor Kettles
1/2" kettle inlet, 1/2" outlet	$1,240	$1,240
3/4" kettle inlet, 1/2" outlet for tilting kettles	—	$1,320
3/4" kettle inlet, 1/2" outlet for stationary kettles	—	$1,510

TABLES & STANDS	Tabletop Kettles	Floor Kettles
17-1/2" tall stand w/bullet feet for 6, 10 and 12 gallon electric kettles	$2,050	—
17-1/2" tall stand w/bullet feet for 6, 10 and 12 gallon gas kettles	$2,380	—
Mini stand (8.5") with bullet feet for 12G-KTT	$1,945	—
Drain cart for stand with bullet feet	$2,055	—
Drain cart for stand with casters	$2,055	—
Stand mating bracket (joins 2 stands side by side)	$275	—
Drain cart plumbing install kit	$220	—
Flanged feet for stands (set of 4) n/a on direct steam models	$620	—
Flanged feet for stands (set of 2) n/a on direct steam models	$310	—
Casters for stands	$650	—

VOLTAGE OPTIONS	Tabletop Kettles	Floor Kettles
480V/60/3 phase kettles	$1,300	$1,300

MISC.	Tabletop Kettles	Floor Kettles
316 stainless steel liner for tabletop kettles	$925	Std
Flanged feet	$620	$620
1/2" gas disconnect	$1,320	$1,320

BRAISING PANS

Why Do You Need a Blodgett Braising Pan?

Simply put, braising pans are the most versatile piece of equipment in the kitchen. They do EVERYTHING! Use your Blodgett braising pan as a griddle, stock pot, oven, fryer, wok or steamer.

- Shortest Pour Path in the Industry – Our narrow width footprint and center-tilt design creates a shorter pour path. That means easier pouring in less space!
- Ready When You Are - Heat to 350˚F in just four minutes. The floor of the pan is specifically designed to distribute heat uniformly across the entire surface, eliminating hot or cold areas found in other braising pans.
- Counterbalanced Cover Design - Fully adjustable cover stays put wherever it's set. The cover allows for controlled steam venting while the adjustable steam vent controls condensate during cooking. The integral condensate drip lip returns water to the product, not on the floor behind the unit.
- Smooth Tilting Action - Our smooth-action, tilt mechanism prevents jerking or halting, making it easy to transfer large-capacity batches. Available in both manual tilt and electric tilt (with easy-to-access manual override).
- Largest Radius Coved Corners - Blodgett braising pans have 3" radius corners so food is easy to move around the corners, eliminating buildup. Other manufacturers use tight corners with a small radius – approximately one inch or less. The Blodgett difference means a lifetime of easier cleaning.
- Rotary Sanded Cooking Surface – Blodgett Braising Pans are sanded to create the smoothest cooking surface available in the marketplace. This means less sticking, easier cleanup and longer life. Other manufacturer's use bead blasting or "texturing," which holds burnt food particles.

10E-BTT Kettle

COUNTERTOP BRAISING PANS

- Warranty: 1 year parts and labor
- Stainless steel, electric-heated, thermostatically controlled, trunnion mounted pan
- Contoured front designed for maximum control in pouring
- Pan returns to upright position when handle is released
- Contactor, wiring and thermostat, all enclosed in stainless steel drip proof housing
- Etched gallon markings
- Not available for general export use

BTT Electric Manual Tilt Counter Top Braising Pan

Model	Description	Approx. Shipping Wt Lbs/KG (Cube FT)	List Price
10E-BTT	10 Gallon Electric Counter Tilting Square Braising Pan	247/112 (18.2)	$14,335

30E-BLP Power Tilt Kettle
shown with optional pantry faucet

FLOOR MODEL BRAISING PANS

- Warranty: 1 year parts and labor
- Heavy 5/8" thick stainless steel clad pan bottom
- Electric pans feature a clamp-on flat bar type electric heating elements
- Available in manual or power tilt models
- Gas pans feature a gas burner/ combustion chamber and specially designed welded heat transfer fins and electronic ignition
- Heavy-duty adjustable counterbalanced cover with condensate drip shield
- Etched gallon markings
- Cover vent
- Not available for general export use

40G-BLT Manual Tilt Kettle
shown with optional pantry faucet

BLT models feature a smooth action manual crank tilt mechanism.

BLP models feature an motorized tilt mechanism with easy-to-access manual override. Just press the switch to tilt.

BLT Electric and Gas Manual Tilt Braising Pan

Model	Description	Approx. Shipping Wt Lbs/KG (Cube FT)	List Price
30E-BLT	30 gallon electric braising pan with manual tilt, 11.5 kW	463/210 (72.9)	$22,135
40E-BLT	40 gallon electric braising pan with manual tilt, 15.3 kW	535/243 (72.9)	$25,085
30G-BLT	30 gallon gas braising pan with manual tilt, 104,000 BTU	495/225 (72.9)	$28,185
40G-BLT	40 gallon gas braising pan with manual tilt, 144,000 BTU	591/268 (72.9)	$30,500

BLP Electric and Gas Power Tilt Braising Pan

Model	Description	Approx. Shipping Wt Lbs/KG (Cube FT)	List Price
30E-BLP	30 gallon electric braising pan with electric power tilt, 11.5 kW	463/210 (72.9)	$21,555
40E-BLP	40 gallon electric braising pan with electric power tilt, 15.3 kW	535/243 (72.9)	$23,870
30G-BLP	30 gallon gas braising pan with electric power tilt, 104,000 BTU	495/225 (72.9)	$26,500
40G-BLP	40 gallon gas braising pan with electric power tilt, 144,000 BTU	591/268 (72.9)	$28,430

BRAISING PAN SPECIFICATIONS

Model	Gallons	Input	Dimensions (")
10E-BTT	10	5.7 or 6 kW	27d x 28.5w x 29.5h
30E-BLT	30	11.5 kW	39.8d x 45.5w x 43.3h
40E-BLT	40	15.3 kW	39.8d x 55w x 43.3h
30G-BLT	30	104,000 BTU	39.8d x 45.5w x 43.3h
40G-BLT	40	144,000 BTU	39.8d x 55w x 43.3h
30E-BLP	30	11.5 kW	39.8d x 45.5w x 43.3h
40E-BLP	40	15.3 kW	39.8d x 55w x 43.3h
30G-BLP	30	80,000 BTU	39.8d x 45.5w x 43.3h
40G-BLP	40	100,000 BTU	39.8d x 55w x 43.3h

What size braising pan is right for you?

Blodgett braising pans are ideal for stir fries, scrambled eggs, chicken fried steak, sauces, and much, much more.

Meals per Hour	Suggested Braising Pan Size
100-250	One 30 gallon pan
251-350	One 30 gallon pan
351-500	One 40 gallon pan
501-750	Two 30 gallon pans
751-1,000	Two 40 gallon pans

BRAISING PAN OPTIONS & ACCESSORIES

	LIST PRICE
FAUCETS	
Single pantry faucet, swing spout, rear mount	$600
Single pantry faucet, swing spout & riser, left or right side mount	$600
Single pantry faucet with 48" spray hose	$1,835
Single pantry faucet with 60" spray hose	$1,940
Double pantry faucet, swing spout, rear mount	$805
Double pantry faucet, swing spout & riser, left or right side mount	$805
Double pantry faucet with 48" spray hose	$1,940
Double pantry faucet with 60" spray hose	$2,165
STANDS, FEET & CASTERS	
Flanged feet (set of 4) for 30 & 40 gallon pans	$1,180
Flanged feet (set of 2) for 30 & 40 gallon pans	$595
Caster kit (2 locking, 2 non locking) for 30 & 40 gallon pans	$650
Stand with bullet feet for 10 gallon pan	$3,020
Drain cart for stand with bullet feet	$2,055
Drain cart for stand with casters	$2,055
Drain shelf (attaches to legs) on 30 & 40 gallon pans	$4,720
Flanged feet (set of 4) for stand	$620
Flanged feet (set of 2) for stand	$310
Casters for stand	$650
Stand mating bracket (joins two stands side by side)	$275
TANGENT DRAW OFFS AND STRAINERS	
2" tangent draw off with strainer	$1,240
Tangent draw off strainer	$325
Lip strainer	$430
ELECTRICAL OPTIONS	
6' cord, 208 V, 35 amp	$1,570
6' cord, 480 V, 45 amp	$4,220
480V/60/3 phase	$990
MISC	
Measuring strips in 5 gallon increments	$480
Universal style pan carrier for 30 & 40 gallon pans	$1,080
1/2" gas disconnect with ANSI standard restraint chain	$1,320
Steamer insert kit for 30 & 40 gallon pans (includes 2 pans,2 racks, 2 covers, 1 lifter)	$1,890
Lift off cover	$1,735
Drain cart and trough for 30 & 40 gallon pans	$4,970
Prison package	$1,675